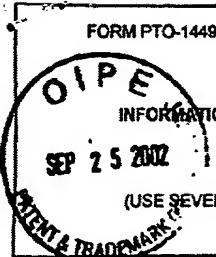
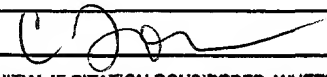
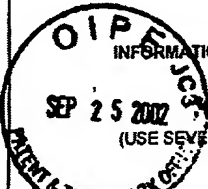


FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE  INFORMATION DISCLOSURE STATEMENT BY APPLICANT (USE SEVERAL SHEETS IF NECESSARY)	ATTY. DOCKET NO. ORYXE.028A	APPLICATION NO. 10/084,833
	APPLICANT Frederick L. Jordan	
	FILING DATE February 28, 2002	GROUP 1714

U.S. PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
COT	/	2,818,417	12/31/57	Brown et al.			
	/	3,018,247	01/23/62	Anderson et al.			
	/	3,438,757	04/15/69	Honnen et al.			
	/	3,524,909	08/18/70	Braus et al.			
	/	3,655,833	04/11/72	Eggensperger et al.			
	/	3,920,661	11/18/75	Ramey et al.	260	270	
	/	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	/	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	/	4,000,113	12/28/76	Stephen	260	45.8 N	
	/	4,007,157	02/08/77	Ramey et al.	260	45.8 N	
	/	4,051,102	09/27/77	Ramey et al.	260	45.8 N	
	/	4,077,941	03/07/78	Stephen et al.	260	45.75 N	
	/	4,081,475	03/28/78	Spivack	560	55	
	/	4,089,842	05/16/78	Ramey et al.	260	45.75 C	
	/	4,093,586	06/06/78	Stephen	260	45.8 N	
	/	4,191,682	03/04/80	Ramey et al.	260	45.8 N	
	/	4,191,829	03/04/80	Ramey et al.	546	222	
	/	4,207,229	06/10/80	Spivack	260	45.8 NT	
	/	4,231,759	11/04/80	Udelhofen et al.	44	75	
COT	/	4,270,930	06/02/81	Campbell et al.	44	71	
	/	4,274,835	06/23/81	Jordan	44	1 SR	
	/	4,670,021	06/02/87	Nelson et al.	44	66	
	/	4,734,519	03/29/88	Dunski et al.	560	75	
	/	4,806,675	02/21/89	Dunski et al.	560	75	
	/	5,024,775	06/18/91	Hanlon et al.	252	52 R	
	/	5,076,814	12/31/91	Hanlon et al.	44	450	

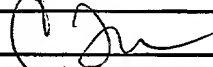
EXAMINER		DATE CONSIDERED	9/03
*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED. INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.			

FORM PTO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. ORYXE.028A	APPLICATION NO. 10/084,833
 INFORMATION DISCLOSURE STATEMENT BY APPLICANT (USE SEVERAL SHEETS IF NECESSARY)		APPLICANT Frederick L. Jordan	RECEIVED SEP 27 2002 TC 1700
		FILING DATE February 26, 2002	

U.S. PATENT DOCUMENTS						
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
CDT	5,826,369	10/27/98	Jordan	44	308	
	6,193,766	02/27/01	Jordan	44	308	
CDT	4,504,499	3/12/85	Finnan, J.L.			

FOREIGN PATENT DOCUMENTS							
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
						YES	NO
CDT	WO0179398	25/10/01	PCT	C10L	1/18		

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
CDT	"Oxidative Stability Index of Vegetable Oils in Binary Mixtures with Meadowfoam Oil," Terry, et al., United States Department of Agriculture, Agricultural Research Service, 1997.
	Scita, G. (1992) "Stability of β -Carotene under Different Laboratory Conditions". <i>Methods in Enzymology</i> , 213:175-185 Academic Press, Berkeley, CA
	Scita, G. (1992) "Stability of β -Carotene under Different Laboratory Conditions". <i>J. Natr. Biochem.</i> 3(3):124-8
	Papadapoulous, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans- β -cartontene autoxidation at elevated temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole". <i>Food Chemistry</i> 54:251-253.
	Papadopoulos, K. and Ames, J. (1994) "Kinetics of all-trans- β -Carotene Degradation of Heating with and without Phenylalanine" <i>JAACS</i> 71:893-896
	Papadopoulos, K. and Ames, J. (1994) "Thermal Degrdition of All-Trans- β -Carotene in the Presence of Phenylalanine" <i>J Sci Food Agric</i> 65:373-379
	Hattori et al., (1995) " β -Lactoglobulin Protects β -Ionone Related Compounds from Degradation by Heating, Oxidation, and Irradiation." <i>Biosci. Biotech. Biochem.</i> 59(12):2295-2297
	Berset, C. and Marty, C. (1992) "Formation of Nonvolatile Compounds by Thermal Degradation of β -Carotene: Protection by Antioxidants." <i>Methods in Enzymology</i> 213:129-142
	Berset, C. and Marty, C. (1986) "Use of β -carotene in extrusion-cooking. control of extrusion product color during storage" <i>Ind. Aliment. Agric.</i> 103(6), 527-32 (Published in French)
	Arya et al. (1979) "Stability of β -carotene in isolated systems" <i>J. Fd. Technol</i> 14:571-578
	Desobry et al. (1997) "Comparison of Spray-drying, Drum-drying and Freeze-drying for β -Carotene Encapsulation and Preservation" <i>Journal of Food Science</i> 62:1158-1162
	Desorbry et al. (1999) "Influence of Maltodextrin Systems at an Equivalent 25DE on Encapsulated β -carotene Loss During Stroage" <i>Journal of Food Processing Preservation</i> 23:39-55
	Selim et al. (2000) "Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices." <i>Food Chemistry</i> 71:199-206
CDT	Wagner, L.A. and Warthesen, J.J. (1995) "Stability of spray-dried Encapsulated Carrot Carotenes" <i>Journal of food Science</i> 60(5):1048-1053

EXAMINER	DATE CONSIDERED
	9/03
*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 809; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.	

FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. ORYXE.028A	APPLICATION NO. 10/084,833
<div style="float: right; text-align: right;"> RECEIVED SEP 27 2002 TC 1700 </div>		
INFORMATION DISCLOSURE STATEMENT BY APPLICANT (USE SEVERAL SHEETS IF NECESSARY)		
APPLICANT Frederick L. Jordan		GROUP 1714
FILING DATE February 26, 2002		

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
CDT	Desobry et al. (1998) "Preservation of β -carotene from Carrots" <i>Critical Reviews in Food Science and Nutrition</i> 38(5):381-396
	Jemas, B. (1981) "Study of the effect of some antioxidants on the stability of β -carotene in an ointment containing extracts from <i>Flos amicae</i> and <i>Herba calendulae</i> " <i>Herba Pol.</i> 27(1):39-43 Inst. Przem. Zielarskiego, Pozan, Pol. (Published in Polish)(Abstract)
	Ochi et al. (1990) "Effects of tocopherols on deterioration of cookies blended with vegetables" <i>Nippon Shokuhin Kogyo Gakkaishi</i> . 37(1):39-44 Fac. Home Econ. Sci., Tokyo Kasei Univ., Tokyo, Japan (Published in Japanese)(Abstract)
	Zhedek et al. (1970) "Tetrahydroquinone derivatives as feed antioxidants" <i>Sin. Issled. Eff. Khim. Polim. Mater</i> 4:283-8 (Published in Russian)(Abstract)
	Zhedek et al (1971) "Synthesis and inhibiting properties of 3,4-dihydrosantoquin" <i>Zh. Prikl. Khim. (Leningrad)</i> 44(11):2599-600 (Published in Russian) (Abstract)
	Alekseev et al. (1972) "Inhibition of β -carotene oxidation in an aromatic solvent" <i>Izv. Akad. Nauk SSSR, Ser. Khim.</i> 2:312-16 (Published in Russian) (Abstract)
	Alekseev et al. (1973) "Kinetics and mechanism of oxidation and stabilization of β -carotene" <i>Vitam. Vitam. Prep.</i> 232-40 (published in Russian) (Abstract)
CD	Zhedek et al. (1971) "Efficient search for new antioxidants as stabilizers of carotene in dehydrated feeds" <i>Fiziol.-Biokhim. Osn. Povysh. Prod. Sel'skokhoz. Zhivotn.</i> 232-41 (Published in Russian)(Abstract)

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EXAMINER	DATE CONSIDERED
<i>[Signature]</i>	9/03
*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.	